

Hobo Chicken

Serves 2

Gear and Ingredients

- 2 boneless, skinless chicken breasts, cut into 1-inch cubes
- 1 onion, diced
- 1 bell pepper, seeded and sliced into 1/4-inch strips
- 2 garlic cloves, sliced
- 2 medium potatoes, cubed
- 2 tablespoons olive oil
- 2 tablespoons lemon juice
- Salt and pepper
- 1 large zip-top plastic bag
- 6 sheets of heavy-duty aluminum foil (each about 1 foot long and 1 foot wide)
- Long kitchen tongs

Directions

1. In a large zip-top plastic bag, combine the chicken, vegetables, olive oil and lemon juice. Seal the bag and slosh the ingredients around so that everything gets mixed well. Keep the bag in a cold cooler until you're ready to cook. (Just don't let the mixture freeze, or your vegetables will be mushy.)
2. Build a campfire and wait for the wood to burn down to nice, red coals.
3. Find a flat, clean place in your cooking area and lay down a sheet of aluminum foil. Divide the chicken and vegetable mixture into two even portions. Place one portion on top of the aluminum foil sheet. Place another aluminum foil sheet on top of the mixture.
4. Hold the top and bottom foil sheets together and roll each edge in toward the chicken and vegetable mixture. This will make a little foil packet in which the chicken and vegetables will cook. Wrap one more sheet of aluminum foil around the whole thing just to make sure nothing leaks out.
5. Use the remaining chicken, vegetables and foil to make another packet.
6. Place the packets on top of the hot coals of your campfire. Let them cook for about 20 minutes, then use the tongs to flip them over. Let them cook about 20 minutes more, until the chicken is done and the potatoes are tender.
7. Use the tongs to pull the packets from the coals. Let the packets cool a bit, then peel open the aluminum foil and sprinkle on some salt and pepper. If you eat right from the packet, the only thing you'll have to wash is your fork.